

# Chateau Madeleine

CHEF'S PICK RESTAURANT  
DINNER MENU  
4:00PM - 8:00PM

## SOUP

### **FRESH SOUP DU JOUR | \$4, \$5.50**

Cup or bowl of fresh soup du jour.

### **FRENCH ONION SOUP | \$6**

Topped with croutons, Swiss, and provolone cheese.

## GREENS

### **CHATEAU DINNER SALAD | \$4**

Fresh romaine & filed greens topped with cucumbers & cherry tomatoes with your choice of dressing.

### **WEDGE SALAD | \$4**

Fresh wedge of iceberg lettuce, topped with blue cheese dressing, cherry tomatoes, chives, and bacon.

### **GRILLED CAESAR SALAD | \$6**

Fresh romaine lettuce lightly grilled, served with Caesar dressing, asiago cheese, and croutons.

### **PEAR & GORGONZOLA SALAD | \$7**

Fresh arugula and microgreens, tossed with fresh pears, Gorgonzola cheese, and candied pecans, served with white wine vinaigrette.

### **GRILLED STEAK SALAD | \$14**

Flat iron steak grilled to temp, thinly sliced atop a bed of fresh greens & baby arugula with fresh roasted beets & scallions, finished with a Miso glaze.

## CHICKEN ENTREES

### **CAPRESE CHICKEN | \$20**

Tender chicken breast, grilled and topped with fresh tomatoes, basil, garlic, and buffalo mozzarella cheese, finished with balsamic glaze.

### **CHICKEN ROULADE | \$19**

Tender chicken breast, pounded thin and rolled up with garlic herb cheese and fresh asparagus over a tomato basil coulis.

## SEAFOOD ENTREES

### **GROUPEL FILET | \$23**

Fresh Grouper filet, grilled, blackened or fried, finished with a lemon dill crema.

### **HERB ROASTED SALMON | \$24**

Fresh Salmon filet seasoned with fresh herbs, served over an avocado tomato salsa.

### **FLOUNDER FILET OSCAR | \$26**

Fresh Flounder pan, seared, topped with crab meat, fresh asparagus finished with hollandaise sauce.

### **CHATEAU MADELEINE FISH & CHIPS | \$18**

Atlantic cod beer-battered, fried, and served with chips, tartar sauce, and slaw.

# Chateau Madeleine

CHEF'S PICK RESTAURANT  
DINNER MENU  
4:00PM - 8:00PM

## BEEF & PORK ENTREES

### **PORK MARSALA | \$22**

Center cut pork chop, grilled & topped with marsala sauce.

### **RIB-EYE STEAK | \$29**

Marbled rib-eye steak, pan-seared to temperature and basted with garlic butter.

### **FILET MIGNON | \$30**

Tender fillet mignon wrapped in bacon and grilled with bearnaise sauce.

## SIGNATURE PASTA ENTREES

### **SHRIMP & SCALLOP SCAMPI PASTA | \$22**

Shrimp and bay scallops sauteed in butter, white wine, garlic and lemon juice tossed with angel hair pasta, finished with fresh parsley.

### **LOBSTER RAVIOLIS & CHEESE | \$28**

Ravioli in four cheese sauce, loaded with lobster and baked.

## SIGNATURE SIDES

RICE

TATER TOTS

FRENCH FRIES

BAKED POTATO

MASHED POTATOES

SWEET POTATO FRIES

SWEET BAKED POTATO

**ALL ENTREES ARE SERVED WITH YOUR CHOICE OF SOUP OR SALAD, ROLLS AND BUTTER, FRESH VEGETABLE DU JOUR, CHOICE OF SIDE, AND DESSERT.**